

# Stew Leonard's® How to Carve a Whole Turkey

## Remove the Drumsticks



STEP 1

With a sharp knife, slice through the skin between the breast and drumstick.



STEP 2

Pull the drumstick and thigh away from the breast.



STEP 3

Cut between the joint and the thigh. Repeat on other side starting with Step 1.



STEP 6

Once you get to the wing joint, move your knife to the outside of the turkey and make a long horizontal cut at the bottom of the rib cage.



STEP 7

Cut in a single piece and place breast on a cutting board. Repeat on other side starting with Step 4.

## Remove the Wings



STEP 8

With the tip of your knife, cut each wing at its shoulder joint and place off to the side.

## Remove the Breasts



STEP 4

Cut down the center of the breastbone along one side.



STEP 5

Follow the curve of the breastbone and cut down the side, staying as close to the bone as possible.

## Slice the Breast Meat



STEP 9

Slice each breast portion against the grain into 1/2-inch slices.

## Plate and Serve



STEP 10

Arrange on a platter and serve.